

LITTLE DONKEY - B'ham

ISHARE ME!

GUAC-A-MOLAY

avocado / onion / tomato / cilantro / serranos / 5.99

CHILAQUILES

fried tortilla chips / salsa / tomatoes / cheese / farm egg / 7.49

QUESO FUNDIDO

chorizo / rajas / fresh pressed tortillas / 7.99

VEGGIE FUNDIDO

gooey goodness / farm-fresh veggies / warm tortilla chips / 5.99

QUESO

gooey goodness / pico / warm tortilla chips / 4.99

TAMAL

chef's choice / 2.99

QUESADILLA (FIELD)

cheese / house pico / days best family-farmed veggies / 6.99

QUESADILLA (PASTURE)

field greens / house pico / pork, brisket or chicken / 8.49

SOUPS AND SALADS

SALAD PICADO

field greens / radishes / black beans
house-pickled onions / cilantro
cucumber / queso / pumpkin seed
spicy ranch / 6.99

JULIO CESAR CHAVEZ

hearts of romaine / cotija
house-made croutons / 6.99

THE GREEN GOAT

field greens / grape tomatoes / goat cheese
toasted almonds / vinaigrette / 6.99

SOUP OF THE DAY bowl 7.99

ADD SOME TASTY MEAT

Humanely-Raised
Family-Farmed



chicken
1.99



pork
1.99



brisket
2.99



shrimp
3.99



fish
3.99



ribeye
3.99



We are a Fresh Hospitality™ restaurant. We are locally-owned and make everything from scratch (yes, everything).

NOTICE: CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

PLATES WITH 2 SIDES

CHILE RELLENOS

deep fried poblano pepper stuffed with chorizo, potatoes, cilantro, pickled onion and cheese served drunken in tomato broth / 11.99

DOS ENCHILADAS: PORK OR CHICKEN

two family-farmed chicken or pork enchiladas with lettuce and spicy tomato salsa, wrapped in house-made tortillas / 12.99

CHICKEN A LA MEXICANA

1/2 chicken slow roasted with citrus-chili marinade. Served with roasted tomato salsa, guac, lime and fresh-pressed tortillas / 14.99

SHRIMP A LA MEXICANA

Alabama Gulf Shrimp with oven-roasted tomato salsa, guac, lime, and fresh-pressed tortillas / 18.99

BISTEC A LA MEXICANA

grilled steak with oven-roasted tomato salsa, guac, lime, and fresh-pressed tortillas / 20.99

POLLO FRITO (please allow 20 minutes cook time)

chicken dipped in chile-spiked buttermilk and Southern fried, just like Abuela used to make / 14.99

GRILLED FISH VERACRUZ

roasted tomatoes, green olives, oregano and onions / 20.99

FISH OF THE DAY

bright and fresh, lightly grilled with lime, butter and white wine / 20.99

SIDES SUB: MIXED GREENS SALAD 2.99 OR LA CONCOCTION 1.99

STREET-STYLE CORN 2.99

MEXICAN RICE 2.99

PINTO BEANS 2.99

BLACK BEANS (VEG) 2.99

LA CONCOCTION 4.99

black beans + rice + farm egg

FRESH FRUIT 2.99

We source and serve good stuff from good folks: family-farmed and humanely-raised wherever possible. They thank you. We thank you. Gracias, y'all.

DTKA FARMS



Driscoll
Family Farm

jones valley
URBAN FARM

Johnson Farms

JERRY MARSH FARMS

LITTLE DONKEYS A.K.A. 'BURRITOS' WITH 1 SIDE

BURRITO pork chicken or brisket / pintos / salsa / guac / 8.99 with steak add 2.00

BREAKFAST NOW BURRITO chorizo / papas / farm eggs

roasted tomato salsa / guac / 8.99

TACOS in fresh-pressed corn tortillas: love the tortilla and she will love you back



LA TAQUERIA (it takes 2 tortillas to hold this one: flour + corn)
pork, brisket or chicken cheese / pintos / pico / crema / 3.79



HICKORY-SMOKED BRISKET queso / rajas / salsa arbol
cilantro / 3.49



FISH grilled / queso / pickled cabbage / chipotle cream
cilantro / lime / 3.99



EL PASTOR hickory-smoked pork / queso / pineapple
salsa arbol / cilantro / 3.49



SMOKED CHICKEN cheese / onion / queso / cilantro / lime / 3.49



STEAK taco shop salsa / onion / queso fresco / cilantro / 3.99



VEG day's best family-farmed veggies / crema / queso fresco
pepitas / 2.99



STREET
smoked pork / onions / cilantro / à la carte 2.99 ea. or five for 11.00

TORTAS WITH 1 SIDE Mexican street sandwiches on house-baked bread

DRUNKEN HOG pintos / salsa / cheese / guac / pickled onions / tomato broth / 8.99

SMOKED CHICKEN pintos / avocado salsa / cheese / field greens / guac / 8.99

HICKORY-SMOKED BRISKET pintos / guac / rajas / greens / cheese / salsa / 8.99

STEAK taco shop salsa / black beans / field greens / pico / guac / 10.99

PAN VASO bread dipped in guajillo and grilled / chorizo / queso fresco
potato / crema / 8.99

SAVE THE GULF SANDWICH grilled shrimp / pico / greens / mayo / guac / 10.99

VERDURA VEGETARIAN grilled portabello / black beans / veggies
pumpkin seeds / goat cheese / mixed field greens / 7.99

GREEN CHILI CHEESE BURGER white oak pasture beef / lettuce / mayo
poblano relish / cheese / flour tortilla / 8.99



DRINKS AND DULCES

Fresh-squeezed juices. House-made mixes.
With care and craft is how this donkey does it.

AGUAS FRESCAS

NON-ALCOHOLIC

Born from the heat of the Mexican countryside to quench the thirst of the working man and woman, these refreshing elixirs are a natural fit for the American South. Balanced, bright and vibrant. We craft ours from fresh squeezed juices and fresh-ground spices.

HORCHATA

almond / cinnamon / vanilla / rice water 2.29

JAMAICA

hibiscus / spice 2.29

LIMEADE

lime / lime / lime / and lime 2.29

SEASONAL

Bar chef's choice / puree of fresh fruit / pure cane 2.29

DULCES

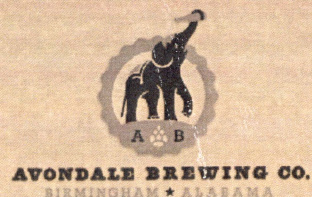
ENDER'S MAMA'S PIE

spankalicious and coconutty with rum and
Coca-Cola syrup 4.50

PALETAS

house popsicles from seasonal fruits 2.99

DRINK LOCAL



COCKTAILS

FEAR AND LOATHING

Muddled grapefruit, Fee Brothers peach bitters and topped with a whopping pour of bourbon. 7.00

REESE STREET HIGHBALL

Bourbon, housemade grenadine, fresh lemon juice, Q Ginger Ale. 8.00

CUCKAMONGA

Cucumber muddled with our house made rose syrup, gin, and Q Tonic. 8.00

CASA COSMO

A Mexican touch to Toby Cecchini's original Cosmopolitan as served at NYC's Odeon cafe in the late 80's. Citrus vodka, Agavero orange liqueur, hibiscus tea, and fresh key lime juice. 9.00

DONKEY'S DADDY

Bourbon and tequila spiced up with house made hibiscus syrup and a healthy squeeze of fresh key lime juice. 8.00

MARGARITA

Fresh squeezed lime juice, 100% agave tequila, agave nectar. 7.00

PALOMA

Meaning "dove," this is almost as popular in some Mexican bars as the margarita. Fresh grapefruit & lime juices, 100% agave tequila, agave nectar, finished with Topo Chico Mexican sparkling mineral water. Served in salt-rimmed glass. 8.00

NO SUGAR SWEET!

Here's the skinny: We use agave nectar instead of processed cane sugar in our Margarita and Paloma.

COLD BEER

CRAFT DRAFT

Modelo Especial	4.00
Good People Snake Handler Double IPA	6.50
Good People Pale Ale	5.00
Thomas Creek Dockside Pilsner	5.00
Choc Last Laugh American White Ale	5.00
Avondale Brewing - Seasonal	6.50
Sprecher Black	5.50

BAJA MICHELADA

(MEE-CHAY-LAH-DAH)

Fresh pressed key lime juice jazzes up Negra Modelo beer. Served in a salt-rimmed glass on the rocks. 6.00

CONTAINER

Tecate (can)	3.50	PBR (can)	2.00
Corona (7 oz pony)	2.50	Good People Brown Ale (can)	4.50
XX's (bottle)	5.00	Bud Light	3.00
Negra Modelo (bottle)	4.00	Back Forty Naked Pig	4.50
Pacifico (bottle)	5.00		

WINE

BY THE GLASS

Tiera Zinfandel	7.00	Angulo Innocenti Malbec	8.00
Tiera Sauvignon Blanc	8.00	Deusa Nai Albariño	10.00
Lioco Indica	10.00	Mer Soleil Chardonnay	11.00
Lioco Chardonnay	10.00	Berger Zweigelt	7.00
Marques de Caceras Rioja Rose		7.00	

MEXICAN SANGRIA

Our homemade limeade gets tickled with a splash of Topo Chico Mexican sparkling mineral water and topped with red wine. 6.00

WHISKEY

		¾ oz	1½ oz
Maker's Mark (Bourbon)	80 proof	3.50	7.00
Old Charter (Bourbon)	80 proof	3.00	6.00
Very Old Barton (Bourbon)	80 proof	3.00	6.00
Old Forester (Bourbon)	86 proof	3.50	7.00
Jim Beam (Rye)	80 proof	3.00	6.00
Jack Daniel's (Tennessee)	80 proof	3.50	7.00
Eagle Rare (Bourbon)	90 proof	4.00	8.00
Bulleit (Bourbon)	90 proof	3.50	7.00
Wild Turkey (Bourbon)	101 proof	3.00	6.00
Fighting Cock (Bourbon)	103 proof	3.00	6.00

TEQUILA

	¾ oz	1½ oz
Cazadores Blanco	3.25	6.50
1800 Silver	3.75	7.50
El Jimador Blanco	3.00	6.00
Maestro Dobel Reposado	5.00	10.00
El Charro Reposado	3.00	6.00
Sauza Hornitos Reposado	3.50	7.00
Milagro Reposado	3.50	7.00
Cazadores Añejo	4.00	8.00
Sauza Tres Generaciones Añejo	4.50	8.50
Don Julio Añejo	5.00	10.00

SANGRITA CHASER

Roasted Roma tomato juice, fresh citrus juice, and chile. Complimentary with all tequila shots.